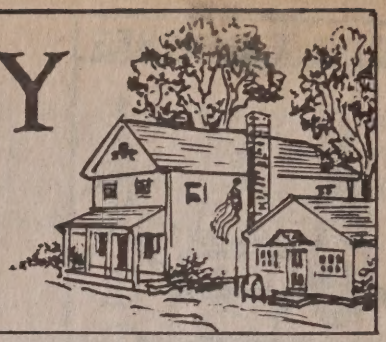
MONTEREY NEWS

NOVEMBER 1983



MONTEREY ARTS COUNCIL TO SPONSOR BENEFIT DANCE

Unfortunately, the Monterey Arts Council (M. A. C.) was formed too late to qualify for state grant money already appropriated for the first half of 1984. Next July, another round of grants will be distributed and Monterey is guaranteed to receive a minimum of $500. M. A. C. will then decide to what artistic or cultural purpose the money will go. Their decision will be based on the most part upon applications submitted by Monterey's artists and craftspeople.

Official applications will be made available in the near future; however, what M. A. C. requires now is an inventory of the artistic resources of the Town of Monterey. Any individual or group, professional or amateur in the following areas would be encouraged to apply: visual arts, crafts, music, drama, literature, etc. We welcome all those interested in this program to send us a brief personal history including name, address, telephone, age; description of your talent, skill or area of interest; any other relevant information. If you have any ideas about projects which could be included in the M. A. C. agenda, what better way to let them be known than by attending our next meeting at the Town Offices on November 10 at 7:30 p.m. All correspondence should be addressed to the Monterey Arts Council, Monterey, MA 01245.

In addition to funds received from the state, M. A. C. will promote activities to increase its scholarship fund. The first benefit will be a **square and contra-dance with the Mountain Laurel Band**. It will take place on Saturday evening, December 3, at 8:30 p.m. at the firehouse. Admission will be $3.00 for adults and $1.00 for children. All the proceeds will go toward some creative or artistic endeavor in Monterey. Hope to see you there.

— Frank D'Amato and Michael Marcus

WINTER HOURS FOR DISPOSAL AREA

The winter hours for the Monterey Sanitary Disposal Area will begin on Sunday, October 30, 1983, and will be as follows:

SUNDAY:	10:00 A.M. to 4:30 P.M.
WEDNESDAY:	7:00 A.M. to 12:00 noon
SATURDAY:	8:00 A.M. to 1:00 P.M.

The Disposal Area will remain closed on Sunday, December 25, 1983 (Christmas), and on Sunday, January 1, 1984 (New Year's Day).

Stickers for authorized users' automobiles may be obtained from the Assessors' Clerk, from the Town Clerk, or from Selectman Hans Kessler.

SPEED LIMITS SET ON TWO MONTEREY ROADS

At a regular meeting in September, Monterey Selectmen decided to post speed limits on River Road (35 miles per hour) and Sandisfield Road (25 miles per hour from Route 23 nine-tenths of a mile south, then 35 miles per hour to the Sandisfield line).

MATT WILLIAMS APPOINTED INTERIM TOWN TREASURER

Monterey Selectmen appointed Matt Williams, owner of Lee Side Lodge on Lake Buel Road, to be Town treasurer until spring elections. After a few years' absence, Matt is back in town with his two daughters. He was a Selectman himself some years ago and was active on other boards and organizations in town. Barbara Gauthier, who has been doing treasurer work for the Town since Storrs Olds's resignation in September, will be working with Matt to help him get started in the job.

Open House at Rawson Brook Farm. *See p. 15 for story.*

CATHOLIC CHURCHES

Masses Schedule

Our Lady of the Valley, Sheffield
Saturday, 5:30 p.m.
Sunday, 7:30 and 10:30 a.m.
Immaculate Conception, Mill River
Sunday, 10:00 a.m.

UNITED CHURCH OF CHRIST

Worship and Regular Meetings

Church School, Sunday at 10:30 during morning worship. Morning worship each Sunday at 10:30 a.m. with childcare at same time in the Social Room. Choir rehearsal, Wednesdays, 10:00 a.m. at the Brallier home. Meditation and prayer, 7:30 a.m. in the Social Room. All are invited. Bible study, Thursdays, 7:45 p.m., at the home of Lucy Smith.

WORK DAY A SUCCESS

On October 23, the congregation was asked to come to church in work clothes. The parish council had planned for a work day to do all kinds of jobs around the church plant. So it turned out that carpentry, cleaning, glazing, trimming, discarding, painting, installing—and hosts of other such tasks were undertaken. The feeling about what was accomplished by this cooperative work project was so positive, that most of the participants were asking, "When are we going to do it again?" It is certain that with such an enthusiastic response the parish council will be finding another time to continue the good work.

DIACONATE PROJECT CONTINUES

The diaconate has been meeting monthly. The principal agenda they have been addressing is the study of how the Monterey Church can learn to operate with a truly invitational style in the community. The Church long has positioned itself as being open to welcome all persons who wish to share in any part of its life, whether in worship, work, service or study. Yet we recognize that often from the outside that stance may not always be recognized. So on these monthly meetings this issue is a continuing concern, and it is expected that holding onto this as a consistent responsibility will issue in new avenues of invitation to the community people to make them welcome in all parts of our church life.

CHURCH SCHOOL BEGINS ON NOVEMBER 6

Planning for the Church School has issued in setting the opening date to begin on November 6. Ardelle Gile has headed up the organizational work and curriculum planning. We are to begin with three classes, including the very youngest children present up through the second grade. The classes are to meet during the 10:30 morning worship. All will come into the sanctuary for the beginning of worship, then after the children's story go to their classes. Plans are to use team teachers, two teachers being teamed together, alternating on the months they are on duty. A study is being made to add a class for older children soon. When plans are complete, announcement will be made as to the beginning date.

DOEST THOU BELIEVE

Doest thou believe
— And this to myself —
That there are indeed times
when life is critical as it is shallow?
And that it is to be rejoiced and celebrated
as it is to be suffered and endured?
A constant blend of honesty and absurdity —
the essential and the ridiculous.
Our laughter in mesh with the profound
Is not this the way of all life:
Cannot our songs encompass
contradictions of spirit?
Must we forever harness gravity?
Be let us loose our laughter
to the heavens
and happen in the world.

— Melinda Olds
Blue Hill Road

THE PERSISTENCE OF THE PERSONAL

There is a deep cry in the human heart for the personal. Yet a large part of our existence proceeds on a less than personal basis. Does it not strike you as strange that the hunger for the personal is nearly universal, yet the day-to-day conduct of our lives is carried on in a manner that carefully skirts around having genuinely personal encounters. Why? What could possibly cause us to make such a charade of our lives?

This brings us face to face with one of the major paradoxes of being human. Why, if the personal is so very important to us, do we use so much care in being distant and impersonal? This paradox was neatly described to me by a young woman who has been on her own for the past few years. She said that her father comes by where she works two or three times a week. He clearly comes by intention and not by accident. Yet, she said, "We never really talk with each other."

Would you guess with me what lies behind this ritual of father and daughter seeing each other two or three times a week, yet never really talking? Isn't it some kind of fear? Fear of what? Maybe it is the fear that if each said things they really felt it might destroy the bit of relationship they do have. So rather than risk losing the thread of a relationship they do have, they go on meeting in this formal, ritualistic way. The personal is still in what they are doing, but it lacks so much of the larger quality for which both of them are longing.

Marriages begin with so much promise. It is the hope that it will lead to intimacy, closeness, openness. It is sensed as a way of becoming free as persons. When marriages fail, the pain and disappointment are enormous. Such a great blessing was sought. It is so painful when its promise begins to fade away. If the personal in a marriage fails, the relationship between husband and wife often becomes formal, ritualistic, emptied of meaning. How is it that something once vibrating with so much meaning may still go on with so little content left in it? Are not husband and wife in something of the same dilemma as the father and daughter referred to? Are they not holding onto fragments, bits and pieces for fear they may lose the little quality of the personal they have left?

The truth about the personal begins to appear. The personal is where power resides. It has the power to create. It has the power to destroy. The personal is very closely related to works like open, honest, direct, truthful. When these words, and what they imply, come into play in a person's life it is as though enormous energy is released.

Some time ago I was watching a man drive a car. He had one foot on the brake and the other on the gas pedal. Power was being applied, but it was being checked at the same time. The many ways we avoid the personal in our day-to-day contacts are like keeping our foot on the brake. A part of us knows the power of the personal and longs to use it, yet the fearful side of us keeps applying the brake lest the personal turn out to have more power to destroy than to create.

More and more I am learning to equate the personal with spirit. One who is truly personal is spiritual. It is surely no secret that in human the more they trust the spirit within them the more they are free to engage with the whole flow of life that surrounds them.

This is a plea for the personal. I wish I had the understanding and skill to stand with all persons who long for the release of the personal in their lives. This is another way of saying they want the power that resides within them to be released. The next time you find yourself tied down to a formal, ritualistic way of relating to people, begin to ask yourself why you are driving with your brakes on. Is the spirit, the power, the personal within you really that dangerous?

— Virgil V. Brallier, Minister
Monterey United Church of Christ

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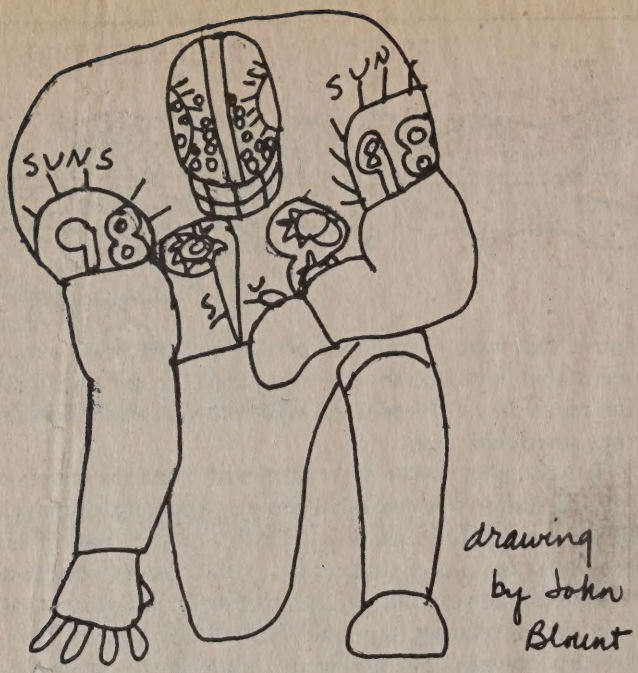

YOUTH NEWS

Brownie Troop #237

The first few meetings were "getting acquainted" meetings and to introduce our two new Brownies to scouting for the first time. The new members are Ann Gile and Brook Rubenstein. The other members of the troop are Rachel Rodgers, Sara Rubenstein, Erin and Meghan Sadlowski and Tish Thorpe. Next, we read the Brownie story and the girls started to make papier-mache puppets for the characters in the Brownie story. The papier-mache heads have turned out beautifully. The girls have also made yarn vases in preparation for the upcoming investitute ceremony for Ann and Brook. The girls also enjoyed identifying and pressing the fall leaves in wax paper.

Tiger Cub Scouts

Grade 2 boys are eligible to become Tiger Cub Scouts. This part of the scouting program enables a parent and child to join together. Any interested parents may call Diane Storti, 528-4250, or Claudette Callahan, 229-7771.

Cub Scouts

The Cub Scouts have not yet had their first meeting, but they plan to begin meeting in late October.

Boy Scouts

The Boy Scouts from Troop #39 participated in a fall camporee at Beartown State Forest in Monterey on October 14 and 15. Brian Callahan, Paul Harvey and Martin Love assisted the boys in this endeavor. The weekend before, the troop took a hike in order to prepare for this fall event. They are also planning a Halloween hayride for little children on Saturday afternoon, October 29, beginning at the Umpachene Grange Hall in Hartsville.

Junior Girl Scout Troop #466

The girls have been hard at work preparing for a Halloween party they are sponsoring along with the Junior Girl Scouts and Cadet Scouts from New Marlborough. The party was held on Saturday, October 29, at the Umpachene Grange.

NEWS FROM NEW MARLBOROUGH CENTRAL SCHOOL AND MONTEREY KINDERGARTEN

School opened on September 7, 1983, with 90 children attending classes at the kindergarten and New Marlborough Central School. There are 12 children enrolled in Monterey Kindergarten. Mrs. Susan Andersen is the teacher and Linda Whitbeck is the classroom aide. Grade 1 has 22 children; Mrs. Jeannot Heyman, teacher. Grade 2 has 21 students; Mrs. Georgiana O'Connell, teacher. Grade 3 has 16 pupils; Mr. Jesse O'Hara, teacher. Grade 4 has 19 children; Roberta Roy, teacher. Mrs. Virginia Rawling and Mrs. Nell Mackenzie are the classroom aides.

There are five new students at New Marlborough this year. Jennifer Hoyt, Cara and Kelly Cooper, Chuck Read and Olivia Williams. A hearty welcome to all.

The room mothers for this year are as follows:

Monterey Kindergarten	Diane Storti
Grade 1	Fran Stevens
	Kay Pratt
	Maryanne Gillooly
Grade 2	Cathy Rodgers
	Carol Sadlowski
	Nancy Clapp
Grade 3	Pam Hardcastle
	Nancy Loder
Grade 4	Pat Amstead
	Pam Gillette
	Yvonne Stephens

On the nights of September 21 and 22 Open House was held in Grades 1, 2 and 4. These evenings are planned to acquaint parents with the AIRS language arts program and the STAMM math program and also to give them a better idea of their child's school day.

The Monterey Kindergarten visited Peggy and Bob Thieriot's farm, Tall Pines, on October 5. They were given a tour of the farm and each child was allowed to pick out a pumpkin to take home.

Donna Drew, elementary art teacher, has begun gravestone rubbings with the fourth grade. They are on display at the school and are really quite distinctive.

Grade 2 has been working on fractions, syllabication and shapes. In social studies they have finished the unit on the five senses and in science they have studied shells.

In preparation for the school bus evacuation drill held on October 13 all of the teachers reviewed bus safety rules and practices with the children.

National School Lunch Week was October 10-17 and this year's theme, "Programmed for Power," was carried right into the National Menu, which was served on Tuesday, October 11, at New Marlborough. Lunch that day consisted of a Power Source Burger, Print Out Potatoes, Vegetable Chips, Apple Bytes and Basic Milk.

School pictures will be taken in Monterey and New Marlborough on October 18. Profits from the sale of these photos will be returned to the parent groups to operate their programs and activities this year.

New Marlborough Central Grades 2, 3 and 4 will again participate in the Multiple Sclerosis READATHON program. This is an opportunity to stimulate young readers and to encourage

Continued from page

them to help solve the mysteries of Multiple Sclerosis. Burger King will be supporting the program this year by providing a free meal card for each completor. Names will also be drawn randomly for other prizes, including a bicycle. An assembly will be held at the school on October 18 to get the READATHON started.

Columbus Day provided many learning experiences for the students. Grade 2 read a story about Christopher Columbus and the chefs in fourth grade baked an Italian coffee cake with the help of Mrs. Mackenzie.

On October 14 the Monterey Kindergarten traveled to Hartsville to the home of Dylan Shmulsky to see cider being pressed. Diane Storti and Laura LaVigne helped with the driving.

Several students in the second grade put on a play for their classmates on October 14. "A Jungle of Poems" starred Cara Cooper as narrator and Nehemiah Barker, Amy Gillette, Larry Davis, Michael Soncini and Maggie Ives as various jungle animals. They were assisted in this endeavor by Mrs. Virginia Rawling.

NEW 4-H CLUB IN SANDISFIELD

A new club, The Berkshire County 4-H Ox Teamsters, has started meeting in Sandisfield, under the leadership of Dick Nimro and is open for new members. Club members will learn how to care for and train a team of oxen. You do not have to own any animals to join this club. Members will meet on a regular basis.

For more information contact Dick Nimro of Pine Wood Road, Sandisfield, at 258-4645; 4-H is open to all youth.

REGIONAL SCHOOL NEWS

Monterey residents serving on the Southern Berkshire Regional School District's Parent-Citizen's Advisory Council are Maryellen Brown, Stephanie Grotz, Lucie Lancome and Peggy Thieriot. Peggy is also the Volunteers Program Coordinator for the school district.

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Scarecrows at Gould Farm

GOULD FARM NEWS

Sunday afternoon, October 10, Gould Farm wound up its celebration of the seventieth anniversary of its founding. There was a good turnout of at least 150 neighbors and friends, added to about 50 Farm residents. The panel discussion, led by Kent Smith, Executive Director, included brief talks by Dr. Robert Patterson of Lexington, psychiatrist for Farrington House in Lincoln and also for the residents in the newly opened apartments in Newton. Others in Waltham will be in use as needed. On the panel also were Dr. Neil Luberoff, Boston representative of the Farm; Joe Burkholder, leader of the resident work program; Nancy Smith, the Farm nurse; Cory Loder, director of religious services and of placement for guests; and Katie Bonina. Each panelist spoke for a few moments. Questions from the floor were answered. Katie read a poem written by another guest, Lisa Schmidt. The Rev. Richard Lindgren conducted tours to the lower farm and to the brook. Furniture made here of farm wood, under the direction of June Johnson, for use in the apartments, was exhibited, as were photograph albums covering the period from 1913 to the present day.

From its simple though difficult beginnings, a few days before Thanksgiving in 1913, in the then ramshackle old main building, to its many diverse current activities, the Farm has enjoyed the good will and moral support of people in Monterey and neighboring towns. We thank them for Sunday's warm expression of interest. With enduring gratitude we cherish the memories of William and Agnes Gould, founders of Gould Farm.

OCTOBER WIND

The wind is like
a tractor blade,
pushing trees about.
The wind is a witch
sweeping the carbon sky
Pristine,
with stars the beaks
of ancient-brilliant-birds.

The wind's a wave
of mortarless musculature,
Viscous Spirit Everywhere;
Great Infinite Mover
of little bodies
Sails
and
carefree branches

— Alice Mayo

MONTEREY GRANGE NEWS

Monterey Grange #291 met October 5, 1983, for its Annual "Young at Heart" Night. The Young at Heart furnished an enjoyable program. Guests were present from Heart of the Berkshires, Hinsdale, Great Barrington, West Stockbridge, Umpachene and Royalston. Deputy Alicia Brazie was also present. She was present October 19 for Ritual Night.

Lecturer Mary Wallace and Past Master John Lossin were delegates to the State Session on October 27, 28 and 29 at Plymouth.

The Grange has been invited to Booster Nights at Pittsfield 14 and West Stockbridge.

Monterey Grange #291 met October 19. Deputy Alicia Brazie was present and conducted an informative school of instruction.

November 2 was Neighbor's Night, and there was a Country Store.

The Monterey Grange will host Berkshire South Pomona November 9 for a musical program.

— Mary Wallace
Lecturer

MONTEREY HISTORICAL SOCIETY

Rock Ridge, the home of Mr. and Mrs. Arthur Somers, has been accepted for listing in the National Register of Historic Places.

Built in 1898 by Curtis Judd, a boyhood resident of Lee, the house is an excellent example of the Victorian cottage type so popular as a summer home in New England years ago. It is built of clapboard, stone and shingles, with a twelve-foot porch surrounding almost three sides of the very large building. The excavation of the stone cellar required 266 pounds of dynamite and the granite was used for columns supporting the porch roof and garden walls.

After the house had been occupied a very short time, it was sold to Mrs. Hecht of New York. She had steam heat installed, added about 500 acres to the original 15, and built a large barn. She kept the property until 1920, operating it as an inn for a short time.

Arthur Somers, Sr., grandfather of the present owner, had it from 1920 to 1925. Then came Mr. and Mrs. Harold Mahr from 1925 to 1934, and Harold Schwab until 1978, when Arthur and Alice Somers purchased it.

When built it cost $45,000, a great amount for a summer cottage in those days.

— Sally Fijux

LADIES AID SOCIETY

We met October 13 at the home of our first directress, Jean Stowell. There were several absences due to colds and broken bones, but other women attended, attracted by the announced program, so we had our usual twelve to fourteen people. Alice Somers, who was to give an account of her European trip, was among those absent, but, fortunately for us, Grace Zerra and Alice Howell-Anderson had taken the same tour.

It had been a very special year for religious pilgrimages, to Rome, to Assisi, to Chartres and other great cathedrals. Our speakers enjoyed the simplicity of Assisi, after the ornateness of Rome. They also stressed the beauty of the scenery, and the architectural wonders of the cathedrals.

Our treasurer reported a letter of thanks from the daughters of Mary and Raymond Ward for assistance in their parents' golden wedding anniversary celebration.

Mary Ward invited us to hold the next meeting at her home, the third Thursday in November. This meeting is usually a business meeting, with payment of dues.

— Margery Janes

THE COOKBOOK

The cookbook project has changed its focus from child-oriented recipes to "special" recipes—not necessarily the most difficult but the most delicious. We would like to have all the recipes by the end of November. If you've been thinking about contributing a recipe but just haven't gotten around to it, now is the time. Contributors will be acknowledged with their recipes. The money raised from cookbook sales will go toward the improvement of the playground in Greene Park. Send contributions to Leslie Scutellaro, General Delivery, Monterey 01245.

MONTEREY PERC TEST STANDARDS RELAX SLIGHTLY

At the request of Bill Brockman, local realtor and planning board member, Monterey Selectmen gave consideration to the idea that Town perc test standards may be too strict. Test holes and perc tests done on prospective building lots may be made only from April 1 to June 1 of each year, and in years when the rainfall is below 34.4 inches from January 1 to October 1 tests may also be conducted from October 15 to November 15. As a result of this people are often delayed considerably in building their houses because they have to wait for perc test season.

After consultation with the DEQE, the Selectmen decided to allow an appeal to the DEQE by persons who need to do a perc test outside the present limits. The new policy voted at the October 24 Selectmen's meeting is worded as follows:

> In cases of hardship, individuals aggrieved by the current local test periods during which deep-observation holes may be certified by the local Board of Health may petition the Department of Environmental Quality Engineering to witness and so certify said tests.

MASS AUDUBON COMES TO SOUTH COUNTY

A research and education program has been initiated at the Flying Cloud Institute in New Marlborough in collaboration with the Massachusetts Audubon Society. The project has three components: a natural history survey of a South Berkshire site, three water resource workshops and a series of general interest programs. While many events will be held at Flying Cloud, events in other towns in South County are scheduled as well.

Events for fall include the following:

November 8—"Toast" and "Towards a Land Ethic"—a short film and slide show with sound followed by discussion; 7:30-9:00. Career Education Center, Sheffield. Free.

November 18—First Water Resources Seminar—Introduction to Hydrology, ground water resources and aquifer protection; 7:30-10:00. Career Education Center, Sheffield. Free.

December 7—"Discover Wildlife in Your Backyard" and "Endangered Species"—two National Wildlife Association narrated film strips; 7:30. St. James Church Hall, Great Barrington. Free.

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Chief Tryon accepts the Early Wonder Red Beet award on behalf of the Monterey Fire Company. See story, p. 14.

FIRE COMPANY NEWS

The woodburning season is here again. It took a dozen or more of us a few hours on a recent Sunday, then a few more the following Wednesday night, using several pickup trucks and one ten-wheeled dump truck to move and stack most of the nine cord it takes to heat the firehouse for a season. It's good work. Takes a lot longer than calling up the oil man for a delivery, but you hear more jokes, even if their quality suffers with the quantity. Thanks to Art Hastedt, who provided this year's supply, all cut, stacked and seasoned, ready to go.

Wood remains a popular winter fuel, especially here in the Northeast, where there's still a relative abundance of the hardwoods that give such good heat, and where the atmosphere generally moves enough to clear the air of the pollutants generated by woodburning. In some parts of the Rockies and the Pacific Northwest, wood heat is popular where winter air inversions are common, and the resulting pollution problem has led to legislation regulating the use of wood for fuel and setting fuel efficiency standards for wood heaters.

Efficiency with respect to wood heat has two facets. On the one hand, it depends upon complete combustion of the fuel, including the smoke and gases resulting from a wood fire. Unburned smoke and gases contribute to creosote buildup in the flue. Cool flue temperatures also increase creosote deposits. So a hot fast fire, such as one gets in an open fireplace, gives more complete combustion of fuel smoke and gases. But it's well known that fireplaces are not the most efficient heaters—they use more fuel than controlled-draft woodburners to give equivalent heat. So efficiency has also to do with how well the heat is transferred from the fire into the home. Some furnaces use a hot fast fire to heat a medium like water that stores and transfers the heat to the home. Other heaters use a relatively cool slow burn to provide a lasting source of warmth. Creosote buildup and air pollution are two detrimental side effects of such heaters.

Catalytic combustors, new to the woodburning marketplace, deal with these problems by reducing the temperature at which woodsmoke burns, with three good results: more heat, less creosote, less pollution. Catalytic combustors generally consist of a thin coating of platinum or palladium on a metal or ceramic subsurface. They may be sold as an integral part of a catalytic woodburning unit, as a retrofit for a specific wood heater, or as an add-on usable with a variety of stoves. Since the technology is new, caution, a certain healthy skepticism, has go to be the watchword for investing in catalytic units, but the problems they solve are real, and worthy of attention.

Catalytic devices aside, do all you can to keep your woodburning clean and safe. Creosote is what burns in a chimney fire. They're dangerous, and can be avoided by maintaining a clean flue (twice a year minimum for a thorough sweep) and burning a good hot fire for at least a half hour or so on a daily basis. Seasoned wood is essential to a clean burn. Some of the commercial chimney sweeps, chemicals in a powder form that one burns in a stove to reduce creosote deposits are also useful. If you *do* have a chimney fire, your first move is to dial **528-1932**. Use stove and flue dampers to shut off air to the fire. Don't use water. Baking soda can smother the fire in the stove, but it likely won't stop a good creosote burn once it gets going in the chimney. Make sure everyone in the house knows there's a fire. Station someone outside to watch for sparks on the roof or elsewhere. Watch for hot spots in adjacent walls and woodwork where the stovepipe enters the chimney and where the chimney passes between floors into the attic and through the roof. You won't have to wait long before we'll be there.

Be careful with wood heat, use your own good common sense, and it'll do you no harm. May your fire be cheerful and your house warm.

— Peter Murkett

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MONTEREY WALKS

South Lee Road (now Beartown Road)

We start out from the village church on the Tyringham Road. Between the stone pier entrance to a large summer place on the right (Alice and Arthur Somers's place) and the turn of the road to the left is where the tip-ups nest.

The stone walls along the fields and road-sides are said by geologists to abound with jasper. A favorite joke of theirs formerly was that nearing Monterey, they must be approaching the Heavenly City, for the walls were of jasper.

After the first turn to the left, as we approach the first home on the left, we notice a level meadow running down to the river. We follow the path (now Riverwood Estates Road) near the house and see a mound (between Rosenthal and Susser properties) with much white around it. This was an old lime-kiln. On its walls can be seen something resembling pale green glass. It is melted silicate, mute proof of the intensity of the heat when the limestone was burned, using local hardwoods as fuel. Returning to the South Lee Road, before you cross a bridge, on the left you may see the site of an old dam that supplied power for a four-story factory close by. In it were made folding wooden pocket combs, burlap, hay-rakes, violins, drums and bootjacks.

Continuing down South Lee Road past the intersection of Hupi and South Lee Roads, the next feature of interest on your left is the oldest cemetery in Monterey. The epitaphs on the tombstones bespeak the thoughts and meditations of the early settlers of Monterey. Crossing the next bridge, we come to a small mound where once stood a twine factory. As you look up the stream, you may well think of a little boy who went in swimming here one summer day, although he had been forbidden to do so.

His assigned punishment was to remain dressed for the day in girls' clothing. Alas, company came and, in embarrassment, he fled to the hot attic, to await their going. Unfortunately for him, they stayed all day. That little boy became United States Supreme Court Justice Brewer. His old homestead was that house on the left.

We are now in the original village, commonly known as the old center. Notice the old brick house on the left (corner of South Lee and Fairview Roads). It was built by Barnabas Bidwell, who was Attorney General of the Commonwealth of Massachusetts.

Under the large evergreen trees on the corner, where there is a road to the left, stood the post-office. On the opposite corner was the school-house (now the Curtises' house). Across from the school-house, where poplar trees now stand, was the church. Opposite from that brick house was the village green and Civil War veterans told often of troops being drilled upon this green by Colonel David Garfield.

Passing the site of the old church, we find another cemetery. It lies back of the open field (no longer open), facing the road. In this cemetery lie many graves of interest. One is that of Colonel Giles Jackson.

Captain John Brewer's gravestone, Old Center Cemetery

It was related by old settlers that in the early days of Monterey there was such an abundance of wild nut trees hereabouts that they fattened their hogs in the fall by turning them loose in the woods, where they feasted upon beech-nuts, acorns and chestnuts. Those were prosperous days for nearly everyone. All kept their land grazed clear from their door-steps to the roadway so that, in any high-doing, such as a funeral, they could stand on their own door-steps and watch, for instance, a funeral procession all the way from the church door to the entrance to the cemetery.

Returning from the cemetery and continuing to where a road (Brett Road) turns left and where there is a marker, "Massachusetts State Forest," we note the site of one of the first homes built in Monterey. It was built by John Chadwick and eventually was called the Burgoyne House. When member of Burgoyne's defeated army passed through the town, some of them stayed overnight, at least, in this house. Bullet holes seen in the door were caused when one soldier's gun went off unexpectedly.

Continued next page

One of the oldest stories about town arose here. One night Mr. Chadwick heard a noise among his poultry. Having his suspicions, he raised his window and called, "Is that you, John, after my chickens?" "Them's my intentions," came the frank reply.

The next house (Seigernan's) is one of the earliest ones to be left standing. Notice the roof, the old glass in the windows and the entrance door. Inside may be seen the original beamed ceiling and the panelled wainscoting.

About an eighth of a mile further on, we see on the right a heap of ruins (near Jerry Fenton's). Observe how the chimney was pointed up with clay instead of with plaster. The roof was covered with large strips of birch bark before the shingles were laid. The first piano in town came to this house. Opposite the house was a large iron kettle and penstock, used for a watering trough. The water was piped from a spring on the upper side of the road through a log pipe.

Further on, nearing the bridge, we see where the old Boston and Albany Post Road crossed. This is more distinct on the lower side of the road. On the upper side of the road, a little this side of the Post Road, is the site of the Jackson House. This was another of the very early houses. The bricks used were of unusual size. One of them, preserved in the Monterey Library, weighs ten pounds. These bricks were supposed to have been brought to America by ships which used them for ballast.

Passing up the hill and beyond a road to the right (Carrington Batel Road) is a cellar hole, to the right. A little farther on, on the same side, is another cellar hole where once stood a very pretentious house erected by one of the early settlers. Notice the well. There is a gruesome story that the owner had the well cleaned out because of the queer taste of the water. We simply do not believe the tale that he had never missed one of his children until then, even though he did have a large family.

The first road to the right beyond this (Brace Hill Road) leads to the Shaker Village. The first to the left (McCarthy Road) leads into the State Forest. Straight on, a little farther, we see a large rock on the right (near the Coburn house). Geologists pronounce it the only one of its kind this side of Northern Canada. It is supposed to have been brought here by a glacier. Once, a school-house known as the Rock School House stood beside this rock. The builder of the house nearby started in Chicago a nationally known soap business.

Look on the knoll or ridge back of that house for a stone-walled enclosure. This is the Shaker burying-ground and is an interesting place to visit. We are five miles from the village of Monterey. Let us return.

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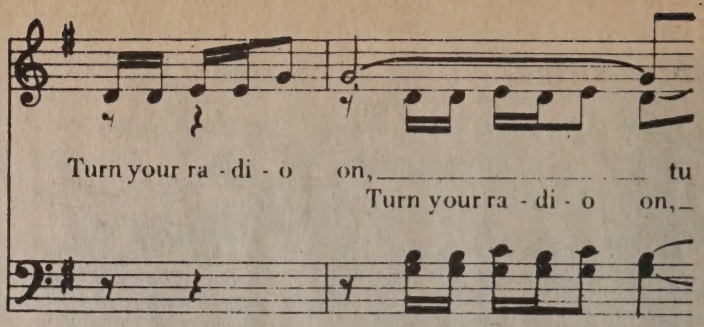

THE RADIOPHILE

Many people have told me that they turn their TVs on for company. I find the radio a much more intimate companion. There's a feeling of one person talking to another, playing records for you, describing events to you and letting you know what's going on.

For conversation nothing can beat "Studs Terkel Almanac" (10:00 p.m., Thursday—WFCR, 88.5FM). Most of the shows are interviews and Studs Terkel is a first-rate interviewer. He does his homework and always asks the right questions. The people he talks with are fascinating. One program was composed of two interviews. One was with a man who had been the high school recruiter for the Ku Klux Klan who experienced a life-changing epiphany while participating in negotiations for peace in the schools with leaders of the Black community of Memphis. The other was with a man from the Deep South (Louisiana, I think) who was the first Negro to register to vote in his town.

It left me breathless.

Another interview was with a former bureaucrat in the Veterans Administration who blew the whistle on the Agent Orange cover-up and her subsequent tribulations.

"Poems to a Listener" (10:00 p.m., Wednesday—WFCR) is a wonderful program produced by WFCR. Each program focuses on one poet, who reads from his or her poetry and discusses each work with host Henry Lyman, its inspiration and how it reflects their "philosophy" of poetry. It's very warm and touching and gives voice to neglected species of artist.

"About Books and Writers with Robert Cromie" (7:30 p.m., Tuesday—WAMC, 90.3FM; or 10:30 p.m., Wednesday—WFCR) is hosted by another great interviewer. I imagine him in a cluttered room surrounded by stacks of books. He's intrigued by the author, the subject, and the process of writing. I'm always left with the feeling that I'd like to read the book, rather than that I already know everything I need as I often do when I read the Book Review section of *The New York Times*.

— Leslie Scutellaro

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INDIAN NOTES

Algonquin Pottery

Eastern Woodlands Indians began making pottery 3,000 years ago as they moved from the Archaeic into the Woodlands Period of their prehistory. They developed a style unlike any other pottery in Native America; indeed, it is unique in the world. The characteristic shape is called "castellated" because of the elaborately decorated square rim. With its high corners, often decorated with little gargoyle-like faces, it resembles the wall of a medieval castle.

The bases of the pots were rounded, or even pointed, which meant that, when placed in the cooking fire, more of the surface was exposed to the heat of the coals than if there were a broad flat bottom. A flat base would have smothered the coals it rested on and all that surface would then have been in the coolest part of the fire. The high rim probably functioned to keep ashes and other debris from falling into the pot. To make sure it did not tip over it was supported on three sides by stones. These also got hot and helped keep the food simmering.

The clay was mixed with "temper" of grit, finely crushed shell, or bits of sherds from broken pots. Clay has the finest particles of any earth, which grip this temper more firmly than they do each other as the pot is dried and then fired, thus giving more strength.

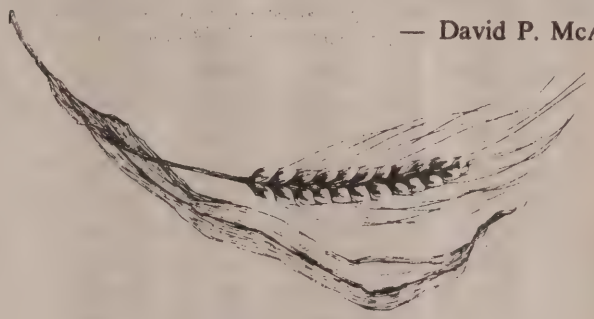
The Indians never developed the potter's wheel but built up their vessels by the coiling method, forming the clay, while it was moist and soft, between their palms into rolls about an inch thick and eight or ten inches long. As the pot grew, each new roll was bent and pinched onto the rim of what had gone before and then squeezed between the fingers into the desired shape and about a quarter of an inch of thickness. After the pot was shaped it was scraped and smoothed until all traces of the potter's finger marks, and even the lines where one coil joined onto the next, were gone.

Now, while the clay was still soft, was the time for decoration. A pointed stick could make designs of small puncture marks, or draw lines. A wooden comb would make parallel lines. A little notched disc could be rolled along, making even rows of dents in the clay. The end of a hollow reed would make perfect circles, all of the same size. Experts can often recognize by shape and design where a pot was made and how long ago. Once pottery has been fired it is so hard that even when a pot has been broken the pieces never decay and can be glued together again to be studied.

After the pot had dried thoroughly, firing was the final step. The fire had to burn for an hour or so before the pots were put in it so that all moisture from the ground would be evaporated. Steam coming from the ground or from damp wood could make a pot heat unevenly and crack. After an hour of intense heat the clay underwent a chemical change. The particles fused together into a new substance more like stone than earth. But it was brittle and the fire had to die down slowly or the pot might still have cracked.

When it was finished, a miracle of ingenuity, it might last a day or a generation. Eventually it was almost certain to be broken and relegated to the trash heap, valuable only to future archaeologists. Metal pots soon replaced clay ones when the European traders appeared, and very few Woodlands Indians today know how to make the old castellated cooking pots.

— David P. McAllester



TASTES AND FLAVORS

Whole barley is to the more familiar pearled barley what brown rice is to white rice in flavor, in their relative glutinousness and, I assume, in comparative nutritional value. When I consulted *Composition of Foods*, a fairly complete listing of the vitamin, mineral and calorie content of foods put out by the U. S. Department of Agriculture, only pearled barley was listed—two types at that!

Whole barley will thicken as it cools, it just takes a bit longer. It has the rich flavor and crunchy, chewy texture that will make whole grains such good eating.

Vegetable Barley Soup

1 cube vegetable bouillon
1 cup whole barley
1 medium onion, chopped
2 stalks celery, minced
1 or 2 carrots, sliced
3 Tbsp soy sauce
1 cup tomato puree
1 zucchini cut in quarters lengthwise, then sliced
8 oz. mushrooms, sliced

Bring 6 cups of water to boil in a large soup pot. Dissolve bouillon cube in it, then add barley, onion, celery, carrot and soy sauce. Simmer for 1½ hours until barley is tender. Add remaining ingredients and simmer 20 minutes more. Serves 4.

— Leslie Scutellaro

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LOCAL LORE

YELLOW JACKETS

This is November. The sultry days of summer are over and we have clear blue mornings, tawny ferns in the woods and crisp leaves of all reds, yellows, fawns, and browns on the hillsides. In New England this is apple time, and on fine fall weekends many people pack up a picnic, with plenty of cider and apples, and head for the hills for one last fling of summer, taking sweaters along just in case. The Berkshires are particularly favored with good parks and picnic spots, but when visiting such a place, it is best to remember that this is probably home and foraging territory for at least one colony of the vespine wasps, *Vespula maculifrons* or yellow jackets.

Yellow jackets are handsome insects, shiny yellow and black with long thick antennae, big eyes, strong jaws, and of course a sting. There are several varieties in this area. They are hard to tell apart, but their habits are similar. All are "social" wasps, living in colonies similar to honey bee hives. There are also many types of "solitary" wasps which human evolutionary biologists consider to be more primitive than the social types. (As animals ourselves, we like to rank other animals according to how much they resemble us in their habits.

In the spring, young queen yellow jackets wake up from hibernation and crawl out of the ground to start looking for a nest site. They are ready to lay their eggs, having mated the previous fall, so their strongest urge is to start a colony. Yellow jackets usually build underground nests, moving into an abandoned rodent burrow and building a series of roughly circular paper combs, suspended from the top of a chamber or large tunnel. The queen builds the first part of the nest alone and lays a few eggs in the hexagonal cells of the first small comb. She tends these eggs herself and when the larvae hatch, she flies out foraging for food for them. Her own diet is mostly nectar, pollen, and plant sap, but she hunts for insects to feed to the developing brood.

Female larvae develop into workers and males become males. After the first hatch of workers, the queen no longer forages much. She stays home to lay eggs and is fed by the workers. During the summer the nest grows in size and the colony grows in strength of numbers. Some biologists like to think of such a colony as one organism, with its various integrated parts made up of specialized groups of wasps. When colony reaches its strongest point, the workers make a new level of comb with special, extra-large cells. The queen lays eggs in these and they develop into large females. They receive extra rations from the workers and become the next crop of queens. They are the *raison d'etre* of the whole colony and only they will survive the coming winter. They mate after they emerge in the fall. The males, workers and old queens (only one year old) die and the new, mated queens disperse to find safe wintering places or "hibernaculums."

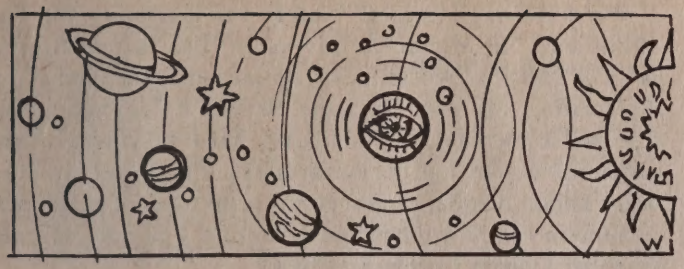
In the southeastern U. S., there are two similar species of yellow jackets. In recent years biologists have been watching them in the field, trapping them and bringing them home to the lab, and studying a phenomenon known as "social parasitism." In insects, this means that one species takes over the nest of another, moves in, and uses its "host" workers to rear the young of the invaders. The invasion is likely to take place in the spring or early summer, when nests are small and relatively undefended. A single invading queen may stage the invasion, beating off the guards and stinging the host queen to death. She sets up house in this new nest but may herself be attacked and deposed by another queen of the original host species. The nests themselves tell the tales of the queen wars. One species constructs paper which is thin, brittle, and tan. The other makes thicker, gray paper. A nest with alternating sections of gray and tan paper is architectural evidence of royal murder and internecine warfare in the wasp world.

Yellow jackets are aggressive toward other animals only when defending their nests. This is their life's work, their project on earth. By late summer and early fall they have built up their investment and their defensive behavior has become proportionately more intense. Even so they will not attack without provocation. What sense would it make? They need their strength and their work force for feeding the young queens. Unreasonable warfare would deplete their collective energies and resources senselessly.

People, high on the man-made evolutionary ladder, often find it impossible to live with, let alone to learn a lesson from, the lower creatures. We have developed a bomb for every occasion, including one for the yellow jacket, and it really works. Yellow jackets often live close to our daily routines, and when we can no longer mow around them, don't feel like abandoning the woodshed until winter, and really can't reroute the front sidewalk or keep the children out of the sandbox, we can always zap the yellow jackets. This is best done at night, when all the foragers are at home. If you get caught by an attack, without your bomb, or find yourself in yellow jacket territory, here are some basic rules: 1. Wear light-colored clothing whenever possible and avoid perfumes, insect repellants, and scented shampoo. 2. If a yellow jacket flies in the window of your car, do not wave your arms or beat at it with the map. Slow down slowly, pull over, and move very slowly to open the door or window. An upset yellow jacket attacks the nearest *moving* thing. Don't let that be you. 3. By the same token, the best move for a person who has upset a nest is to hold still. Personally, this is out of the question for me. I know I can't outrun a wasp, but I certainly can't stand still when the buzzing gets angry. If you do run, run into thick woods, into a house, or into water. If you are terribly strong-nerved, lie down, face down, hold still, and meditate on calmer things.

Some people have devoted their lives to studying the behavior of yellow jackets; some people would rather yellow jackets did not exist. Most of us have wasp policies somewhere between these two extremes. Yellow jackets are social animals like us; this gives us something in common. They are complex and highly organized; this makes them interesting to watch. They have a terribly painful sting and defend their nests aggressively. This means we must treat them with respect. We would all do well to develop the qualities of respect and watchfulness before dashing out to buy the bomb. Negotiation takes longer, but at the very least it's less expensive and always teaches us something.

— Bonner McAllester



Once, long ago, I watched the sun hide behind the moon.
The stars came out
And the loons sang mournful dirges.
It was then that I knew
That all of mankind's lights
Would never replace those given us eons ago
When we first stood up to look
At the sun and the moon
The stars and the meteorites
The aurora, the lightning and the fireflies.

— Loul McIntosh

LIGHT

I use the lights invented by man
The incandescent bulb of my table lamp
The fluorescent tube over my kitchen sink
The candle, lit for warmth and softness.
I've even learned to live with the weird light
Of clock and calculator. But
I know little of strobe light and laser beam.

I am an atavist. I prefer nature's lights.

I thrive on the fierce eruption of the rising winter sun
The clear transparency of a spring day
The white glare of a hazy summer noon
The warm red and gold of a late fall sunset.

I greet the silver beam of pregnant Selene
Who follows the setting Sun.
I play with the shadows of the full moon
And I welcome the waning sickle rising after midnight.

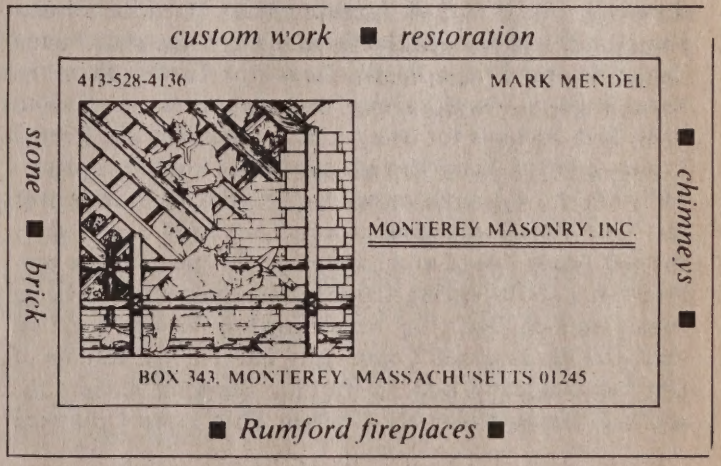
I've learned to name the stars
Even when there is an occasional one or two
Popping through a cloud cover.
Their colours tell me their nature and age.
Their pictures are abstract expressions
Of tales told around dying fires by my forebears.

I've tagged my wishes to shooting stars
That have streaked across the skies of summer nights
And pierced the darkness of winter.

I've stood in awe of the multi-colored arrows
Catapulted into the black sky
By the aurora borealis.
I've shivered when its curtains, lighter than gossamer
Have tried in vain to hide the stars.

The flashing disjointed zigzags of lightning
Have hurt my eyes when I sat in darkness
And watched the haphazard meandering streaks
Search out the clouds, the trees and the hills.

I've danced with the fireflies
Through grass and bush.
I've squirmed on my belly
To follow the blinking lights of glowworms.
Their cool lights must be the essence of summer.



Jim Olsen accepting the Tall Grass award

FOOD PROJECT BIRTHDAY PARTY AND AWARDS CEREMONY

On October 17 the Monterey Food Project celebrated its one-year birthday in traditional fashion. Cathy Roth brought a great big styrofoam family album full of photos of the year's events. We looked back over the year and recounted all the workshops and demonstrations, Food Day, the garden tours, the films and the exhibits. Awards presented to Food Project Superstars were as follows: The Flowering Broccoli Bouquet to Virgil Brallier, who watches many projects in town come to flower; the Sheaf of Oats Award to Mary Ward for her emphasis on World Hunger; the Tassel of Corn Award to Donna Tunkel for her Feed-a-Family-for-a-Year Garden Plan; the Sister Projects Award (a stick of firewood with a carrot tied to it) to Bud Rodgers for being a liaison between the Energy Project and the Food Project; the Red Clover Bouquet to Milly Walsh, who never ceased to "fix nitrogen in the soil of the Food Project planning process"; the Wild and Slightly Bruised Apple Award to Alice Somers for pursuing the proliferation of fruit-bearing plants in Monterey; the Tall Grass Award to Jim Olsen for bushwhacking through the first thicket in the projected Community Garden; the Autumn of Our Year Award to Bob Thieriot for following Jim into the sod with his rototiller; the Chicken Wire Lawn Ornament Award to Chris Olsen for facilitating Community Garden plans; a bottle of apple-cranberry wine from the Commonwealth Winery to Maynard Forbes for reminding us of the economic realities of the retail food business (Maynard didn't come. Later we drank to his health.); the Early Wonder Red Beet Award to the Monterey Fire Company for hosting our first Food Day and offering us a half acre for a Community Garden; the Big Gross Turnip with Root Maggots Award to Susan Sellew, who kept our feet on the ground and reminded us of our roots all year and to her back-up man, Wayne Dunlop; and a crown of Virgin's Bower Vine to Cathy Roth, Food Project coordinator and perpetuator. Ellen Pearson was given a big basket of fruit and abundance for her contributions as coordinator. The party wound up around a table of ginger cookies and apple cake with apple-cranberry juice from J. Coutts and Son of Boxboro, Massachusetts.

Cathy Roth crowned with Maiden's Bower

LAST-MINUTE DETAIL

Wendell Berry's lecture, "Nature and Humanity: the Two Economies," at Monument Mountain High School November 4 at 8:00 p.m., will be jointly sponsored by the Lindisfarne Association, the Myrin Institute, Berkshire Community College *and* the Monterey Food Project. MFP will have a display of photos, a collection of news articles outlining our activities, and a handout about project events in the foyer of Monument Mountain's auditorium before the lecture. For more information call Lynette Cornwell at BCC.

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OPEN HOUSE AT RAWSON BROOK FARM

A huge crowd poured into the new cheese house at Susan Sellew and Wayne Dunlop's Rawson Brook Farm on Sunday, October 9. The party celebrated the production of Monterey Chevre, a cheese made from fresh goat's milk. There were samples of chevre arrayed on the milking stand ranging from herbed dip with raw vegetables, little cones of cheese filled with olive oil and herbs, sweetened chevre and fresh fruit, spanikopita pastries, and whipped goat cream on pumpkin pie. Welles Sellew made a genial wine steward. Bonner McAllester and Joe Baker played contra dance tunes out front, and Susan and Wayne's registered French and American alpine dairy goats mused and grazed in the background.

Susan and Wayne have received two loans from SHARE, an organization in Great Barrington formed to encourage local and regional self-reliance, to complete their cheese-making facility.

Kid and doe—Rawson Brook Farm

MONTEREY QUILT

Anyone who would like to participate in the 1984 Monterey Quilt is invited to attend a preliminary meeting on Tuesday, November 29, at 8:00 p.m. at the home of Leslie Scutellaro on Mt. Hunger Road. At this meeting we will choose our quilt design and decide what we'll do with the money we raise. Actual work on the quilt will begin in January, after the holidays. If you need more information call Leslie at 528-9244.

VISITING NURSE ASSOCIATION OPEN HOUSE

The Board of Directors and staff of the Southern Berkshire Visiting Nurse Association are having an Open House to celebrate the VNA's 75 years of service to south Berkshire County on Sunday, November 6, 1983, at 3:00 p.m. at Russell House at 54 Castle Street in Great Barrington. All are invited.

LETTER TO THE EDITOR

Dear Editor:

Let me add my praise of *Monterey News* to the encomiums that have found their way into your pages lately. It's an altogether unusual publication and does much to give Monterey that special flavor we all enjoy.

With appreciation and admiration,

— David McAllester

PERSONALS

Jed Lipsky's Blue Hill Polo Team competed with Sugarbush, a Vermont team, in a benefit match to aid the Berkshire County horseback riding program for the disabled. The event, October 9 at Barrington Fairgrounds, was said to be very entertaining.

Eleanor Kimberly won a ribbon for photography at the Barrington Fair this year.

Chris Olsen's Welsh corgi, Truffles, was presented first prize in the graduate novice class on October 18 at graduation exercises for the obedience training course sponsored by the Great Barrington Kennel Club.

Sherri Burkholder will receive the Daughters of the American Revolution good citizen award at Mount Everett Regional School.

A senior, Miss Burkholder is the daughter of Mr. and Mrs. Joseph Burkholder of Gould Farm, Monterey. She is editor-in-chief of the yearbook, a member of the County Quiz team, soccer and basketball player and president of the National Honor Society. She plans to attend Harvard and major in public administration.

Candidates for the award are selected on basis of character, dependability, leadership, service and patriotism.

Arthur R. Hebert, son of Robert and Linda Hebert of Tyringham Road, Monterey, has accepted a position as a Para-Legal with the law firm of Archibald and Spray in Santa Barbara, California. Arthur is a 1983 graduate of the University of California at Berkeley and plans to continue his education entering law school in the fall of 1984.

One of five students from Berkshire School who received a Commended Student honor by the 1984 National Merit Scholarship Program was **Ennis C. Blount**, daughter of Ellen Pearson of Monterey and Roy Blount of Mill River. The announcement was recently made by Headmaster James R. Moore.

The students placed in the top five per cent of over one million participants in the twenty-ninth annual Merit Program.

DAVID W. BRUSH

David W. Brush, 59, of Art School Road, died at home October 13 after a long illness.

For many years he was employed as a stylist in the suit and coat manufacturing industry in New York City. He moved to Monterey ten years ago.

He leaves his father, a sister, and a friend, Jack B. Hargis, with whom he made his home.

There was no funeral.

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ACKNOWLEDGEMENTS

The *Monterey News* wishes to thank the following for their contributions this month: M/M Brian Callahan; Robin & Myrna Krunse; James A. Yearwood; Judy Grant; M/M Charles Adenau; Ray & Bill Kirby; Dr/Mrs Howard Rosen; Grace Zerra; M/M Henry G. Cooper; M/M Carl Champigny; M/M Peter D. Wolf; M/M Sol Zaret; M/M William Pasco; M/M Norman Seigerman; Dr/Mrs Stuart Edelstein.

COMMENTS

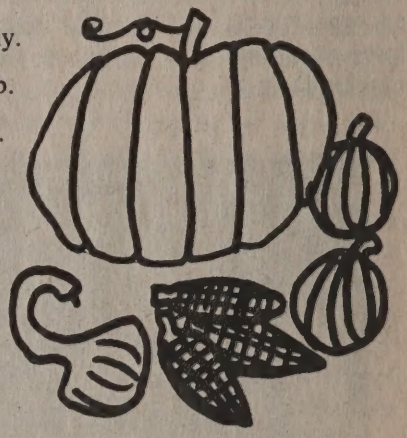
I like your newspaper very much. Keep up the good work. It's nice to learn of so much talent in Monterey.

We enjoy your paper.

Your newspaper is lovely.

You're doing a great job.

Enjoyable and valuable.



drawing by
marcus Pezze
mill River School

DEADLINE FOR ADS AND ARTICLES

Deadline for all ads and articles to be typeset is the **fifteenth** of each month; for camera ready ads the deadline is the **twenty-fifth** of each month. Mail to: Box 264, Monterey, MA 01245.

If you wish to nave your ad typeset, please call Eileen Clawson, 528-4835, for typesetting rates.

AD RATES

One-inch classified ads (1" x 3⅝" or less)	$2.50
Two-inch business cards (2" x 3⅝" or less)	5.00
Three-inch size (3" x 3⅝" or less)	7.50
Five-inch size (quarter-page size: 5" x 3⅝")	12.50
Half page (either horizontally across page or vertically, one column wide from top to bottom	25.00

No full-page ads.

Back cover rates:

2" card	10.00
Quarter page	20.00
Half page	40.00

No classifieds on back cover.

STAFF

Editor:	Ellen Pearson
Managing Editor:	Virgil Brallier
Art Editor:	Edith Wilson
Circulation Manager:	Debbie Reed
Youth Editor:	Katy Bradley
Typesetter:	Eileen Clawson
Layout and Design:	Nancy Beach
	Donald Clawson
	Ellen Pearson
Staff Photographer:	Susan McAllester

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